

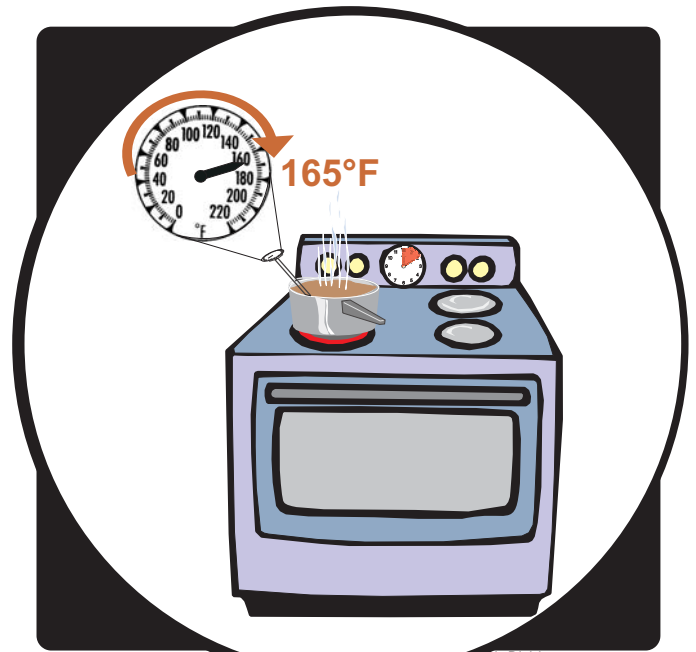
Reheat Foods to 165°F

Benton-Franklin Health District Food Service Fact Sheets

Properly cooled foods that will be served immediately may be reheated to any temperature.

Cold food that will be hot held must be reheated to at least 165°F.

Use a thermometer to check the temperature of the food.



Benton-Franklin Health District, Environmental Health Division

Tips for reheating:

1. Reheat food to 165°F as quickly as possible. Stir the food to make sure that all parts reach 165°F.
2. Food must be reheated from 41°F to 165°F within 2 hours.
3. Use a direct source of heat to reheat food. A direct source of heat includes a stove, microwave, oven, or double-boiler.
4. Do not use hot-holding equipment such as steam tables to reheat food. They are not usually able to heat the food to 165°F within 2 hours.
5. Use a thermometer to check the internal temperature of the food.